



LEFT COAST

The Willamette Valley Estate

2017 White Pinot Noir



Varietal: 91% Pinot Noir, 9% Pinot Blanc
Clones: Pommard, Wädenswil 115, 667, 777;
Pinot Blanc 6 & 159
Fermentation: 100% stainless steel
Alcohol: 13.7%
Aging: 100% stainless steel
Time aged: 4 months
Harvest Date: 9/28/2017
Brix at Harvest: 22.0
Finished TA: 6.10 g/l
Finished pH: 3.34
Case Production: 4979 cases, 750ml

Winemaker's Tasting Notes: This lightly straw-grass hued White Pinot Noir is enticingly fruit forward with distinct aromas of white cherry, nectarine, peach, citrus, and beeswax. Its rich mid-palate is beautifully framed and focused with flavors of spiced pear, ripe honeydew, wet stone, and a mineral finish.

Food Pairing: White Pinot pairs perfectly with grilled sockeye salmon, oysters, asparagus, and stone fruits. A simple snack of Rainier cherries and goat cheese is another ideal combination for this versatile wine.

What began in 2011 as a small experimental wine quickly blossomed into one of Left Coast's most unique and popular wines. The fruit is crushed at extremely cold temperatures to ensure minimal coloration from the skins. The pure Pinot Noir juice is fermented in stainless steel and then aged on the lees. The result is a wine that bears the body and aromas of a classic Pinot Noir with the composition and brightness of white wine flavors.

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